

Fats, Oils, and Greases (FOG) Program

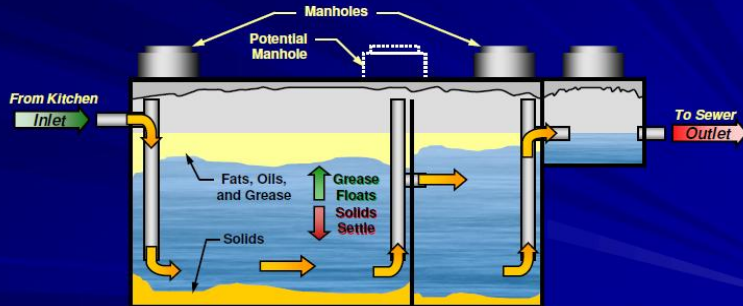
Food Service and Manufacturing Establishments (FSEs)

Grease Control Devices

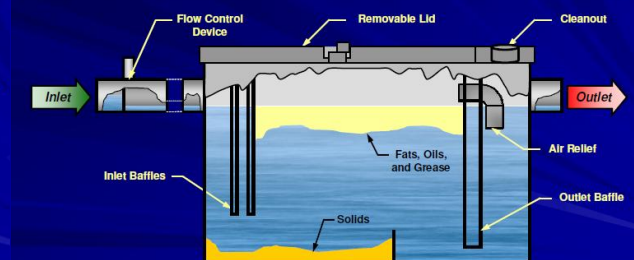
May include a grease interceptor (gravity grease interceptor) or a grease trap (hydromechanical grease interceptor).

The standard for a functional grease control device is a total accumulation of grease and solids less than 25 percent by volume. Accumulation greater than or equal to 25 percent is considered out of compliance.

Gravity Grease Interceptor (Typical)



Hydromechanical Grease Interceptor (Typical)



Source Control Best Management Practices (BMPs)

Source control BMPs prevent FOG from entering the wastewater system. This reduces grease control device maintenance and also reduces FOG discharged from the private wastewater system.

- **Dispose of waste grease properly**, typically by having used grease removed by an authorized grease hauler. Disposing grease to the sanitary sewer system or storm drain system is prohibited.
- **Store waste cooking grease in a designated container.** This practice aids proper grease disposal.
- Maintain accessible **grease spill response materials.**
- **Dispose of food waste properly.** As much food waste as possible should be disposed of to the trash.
- Ensure **functional drain screens are present and emptied** frequently to maintain their effectiveness.
- **Practice dry wiping and food scraping techniques.**
- **Eliminate use of grease-emulsifying drain additives.**
- **Provide employee BMP training** at least annually that covers the following topics.
 - Dry wipe and food scraping techniques
 - Proper waste oil disposal, including spill prevention
 - Proper food waste disposal
 - Grease spill response

Record-Keeping Requirements

- Grease control device cleaning and maintenance (minimum of twice annually)
- Waste hauling from grease control device and waste cooking oil container (as needed)
- Sewer lateral maintenance (minimum of annually)
- Employee BMP Training (minimum of annually)

To help report a sanitary sewer spill or overflow, call the City of National City Storm Water Hotline: (619) 336-4389

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Best Management Practices

Food Service and Manufacturing Establishments (FSEs)

The following requirements are commonly applicable to food prep, washing, and disposal areas.

<p>1. Dispose of waste grease properly, storing it in a designated container until it is removed by an authorized grease hauler.</p> <p>Disposing grease to the sanitary sewer system or storm drain system is prohibited.</p>	<p>4. Ensure functional drain screens are present and emptied frequently to maintain their effectiveness.</p>
<p>2. Practice dry wiping and food scraping techniques before washing dishes in the sink or dishwasher.</p>	<p>5. Eliminate use of grease-emulsifying drain additives.</p> <p>Pouring emulsifiers into the drain will make the grease control device malfunction.</p>
<p>3. Dispose of food waste properly. As much food waste as possible should be disposed of to the trash rather than to sink or floor drains.</p>	<p>6. Maintain accessible grease spill response materials. Use dry sweeping or absorbent material for oil and grease spill cleanup instead of water.</p>



Laws and Enforcement

See National City Municipal Code sections 14.06 (Sewer Connections) and 14.16 (Pollution), for the legal basis of these requirements. Discharge of FOG to the sanitary sewer system or storm water conveyance system is against the law.

Violations can result in civil penalties up to \$10,000 or fines up to \$25,000 per violation, per day.

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